

Food Service Establishment Inspection Report

Name:	Ginza			Establishment Number	89
Address:	620 Crosstown Dr			1-13236	
	Peachtree City, GA 30269			Previous	
Year	Month	Day	Inspection Time	Purpose	Enforcement
2005	10	26	13:00	Routine	2
					Score

The items marked below as violations in the operation or facilities of your establishment must be corrected as specified in Section 290-5-14.11(d). Failure to correct violations will result in appropriate legal action as provided for in the Georgia laws or Food Service Rules.
X INDICATES NON-COMPLIANCE.

HAZARDOUS ITEMS (Category I)				CRITICAL ITEMS (Category II)				GENERAL ITEMS (Category III)			
Food	CAT	Points		X ✓	Sewage	CAT	Points		X ✓		
		Max	Min				Max	Min			
1. Safe; Approved Source	I				23. Sewage in Establishment	I					
2. Adulterated, Container, Labeled, Dispensed	II	10	5		24. Approved Sewage System	III	15	8			
Personnel					Plumbing						
3. Disease Control; Personal Hygiene	I				25. Installation; Maintained	III	4	2			
4. Tobacco, Clothes, Hair Restraints	II	8	6		26. No Cross-Connection; Back Siphonage	I					
Food Protection					Toilet and Handwashing Facilities						
5. Food Handling Techniques	I				27. Approved; Accessible	I					
6. Protected from Contamination	II	10	5	X	28. Constructed; Maintained; Number	III	4	2			
7. Storage Practices; Approved Containers	II	10	5		29. Clean; Proper Supplies Provided	II	10	5			
Temperature Control					Garbage and Refuse Disposal						
8. Enough Facilities to Maintain Food Temp	I				30. Containers, Covered, Number, Other	III	8	4			
9. Foods Rapidly Cooled; Held and Displayed	I				31. Storage Area; Clean, Construction	III	5	3	X		
10. Food Cooked to Proper Temperature	I				Physical Facilities						
11. Foods Rapidly Reheated; Properly Thawed	I				32. Floors, Walls, Ceilings	III	6	3	X		
Equipment and Utensils					33. Lighting; Fixtures Shielded	III	6	3			
12. Dishwash Facilities Acceptable, Operational	I				34. Ventilation; Sufficient, Maintained, Clean	III	8	4	X		
13. Designed, Constructed, Installed, Located	III	6	3	X	35. Personnel Facilities Provided, Used	III	2				
14. Food Contact Surfaces Clean; Procedure	II	15	8		Other Operations						
15. Approved Material; Maintained	II	6	3		36. Toxic Materials, Storage, Use, Label	I					
16. Testing Equipment Provided (Thermometer)	II	5	3		37. Roaches, Flies, Rodents	III	15	8			
17. Cloths; Clean, Properly Stored, Used	II	4	2		38. Proper Cleaning Methods Used	III	2				
18. Non-Food Contact Surfaces	III	15	8	X	39. Authorized Personnel, Animal Control	II	5	2			
19. Storage; Handling Procedures	II	6	3	X	40. Inspection Report, Choking Poster, Permit Posted; Linen, Laundry	III	2				
20. Single Service Articles	II	6	3		41. Approved Area For Food Service Operation	III	2				
Water					The following Category I Items were corrected at the time of the inspection:						
21. Approved Source; System Operational	I				_____ ws 10/08/00						
22. Hot and Cold Water as Required	II	5	2								
Cat II Items: 6) Do not store bottles of wine in ice for drinks (bar). Replace missing bar gun drain tube. 19) Do not stack bar glasses. See addendum											
Discussed with/Title - MGR					Inspected By/Title:						

Food Service Addendum

Name: Ginza
Address: 620 Crosstown Dr
Peachtree City, GA 30269

Date: 10/26/2005

Type of Review: A) Construction Conference

B) Preliminary Review

C) Violation Follow-Up

D) Other _____

Deficiency:

Cat III items: 13) Ensure all coolers have required temp notice posted (copy provided).

18) Need to clean tops, sides, controls, and utility lines to cook line equipment. Also clean hood fire system.

31 Remove old/unused equipment and dispose of properly.

32 a) Repair damaged walk in unit threshold.

b) Need to clean floors throughout kitchen, prep, bar, sushi bar and walk in unit areas.

c) Repair damaged walls in kitchen and service areas.

d) Replace missing/damaged/stained ceiling tiles.

34) Clean restroom vents, ceiling vents and walk in unit fans grills.

Plan of Improvement:

Correct Cat III items by next inspection

Comments:

Discussion: Coolers on 6" legs or rollers.

: Walk in unit at 44F upon arrival with door ajar. Food temps inside unit 38-39F. Rechecked after door closed 20 minutes and found unit at 40F. Need to watch temp. Recommend having unit serviced.

: Old "White" cutting board under 3 comp sink.

Will recheck items # 6 and #19 after 72hrs.

Discussed With: _____

Inspector: _____